

Division of Environmental Health

100 Central Avenue Cheyenne, WY 82007 Phone: 307-633-4090 Fax: 307-633-4038

CFM: License Posted: Inspection Posted: Follow-Up Required: NO

Date: 04/08/2024
Time: 01:45 PM
Inspector: 12

Food Establishment Inspection

	blishr arket	ment Cheyenne	Address 215 E Lincolnway		City/s Chey		e ne W		Zip Code 82001	Telephone 307 637-5	
License/Permit # Permit Holder CO211136 Cheyenne GS LLC					Purpose of Inspection Routine		spection	Est. Type Fast Food			
		FOODBO	RNE ILLNESS RISK FAC	TOR	SANE	D P	UBL	IC HEALTH INTERV	ENTIONS	*	
IN=	in cor	mpliance OUT=not in complia	ance N/O=not observed	N/A=	not appli	icabl	е	COS=corrected on-si	te during inspection	n R=repeat	violation
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C	omp	oliance Status		cos	R	- 1	Com	pliance Status	a Facel Time/Ta		cos
_	Τ.		ervision	- 1		46	V/O	Potentially Hazardou		imperature Co	ontroi
1 IN	<i>y</i>	Person in charge present, den	nonstrates knowledge and			17		Proper cooking time and			
performs duties Employee Health						18		Proper reheating procedu		ng	+
2		The second second		Т	_	1112-0			and the color than the color of the same area.		+
2 IN	J	Management, food employee a knowledge, responsibilities an				19	IN	Proper hot holding tempe	ratures		
3 IN		Proper use of exclusions and i				20	IN	Proper cold holding temp	eratures		
		Good Hygi	enic Practices			21	IN	Proper date marking and	disposition		
4 IN	J I	Proper eating, tasting, drinking	, or tobacco use			22	V/A	Time as a public health co	ntrol: procedures	and record	
5 IN	J I	No discharge from eyes, nose	, and mouth					Consur	ner Advisory		- No.
		Preventing Conta	amination by Hands			22	V/A	Consumer advisory provi	ded for raw or u	ndercooked	
6 IN	J I	Hands clean and properly was	hed			23	W/A	foods			
_ IN	J I	Minimize bare hand contact wi	ith ready to eat foods					Highly Susce	ptible Population	ons	
8 0			om tellet til skille ende til vik jog en som en skille skille en skille en	$\overline{}$			V/A	Pasteurized foods used;	prohibited foods	not offered	
0	01 1	Hand washing sinks properly s				24) to	19 - 7/91 1/91 1		
9 N	1 1	The Indian Administration of the	red Source	-		25	ΝΙ/Δ	Food/Color Additive			a T
10 N	1/0	Foods obtained from an appro		+		26		Food additives: approved	Som Makes To an a	/T	u
100	_	Foods received at proper temp			\vdash	20	IN	Toxic substances properly			
11 0	_	Food in good condition, safe, a	7. (militari) (73.7381) 33.56	\rightarrow	├ ┤┞	T		Conformance with	The second start		
	/^ [!	Required records available: sh	iellstock tags, parasite			27	N/A	Compliance with variance	SCHOOL SECTION AND		1
12 N	//\				1 1 1			LOVINGOR PACKAGING CRITORIS		an	
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Violations All critical violations shall be corrected within 10 calendar days. An extension may be granted if the corrective action cannot be completed within 10 Item days. All extensions must be in writing. Repeat violations requiring additional follow-up inspections may be subject to a \$100.00 reinspection fee. Number Number of Observed Critical Violations: Number of Observed Non-Critical Violations: 08. Hand washing sinks properly supplied and accessible 8.54 - *Handwashing - Using a Handwashing Lavatory* - This is a Critical item Observation: Hand sink blocked by bin with items drying. Corrective Action: Hand sinks must be easily accessible for employees to wash hands. (Corrected on Site) 11. Food in good condition, safe, & unadulterated. 3.7 - *Package Integrity* - This is a Critical item Observation: Dented can of beefaroni. Creased edge. Corrective Action: Dented cans with creases or compromised seals must be returned to vendor or disposed. (Corrected on Site) 14. Food-contact surfaces: cleaned & sanitized. 7.18 - *Sanitizing - Manual & Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration & Hardness* - This is a Critical item Observation: No sanitizer bucket prepared for cleaning surfaces. Corrective Action: Must have sanitizer present for surface cleaning during food service and preparation. (Corrected on Site) 14. Food-contact surfaces: cleaned & sanitized. 7.2 - Equipment - Cooking and Baking Equipment - This is a Non-Critical item Observation: Customer microwave dirty. Cheese on interior. Corrective Action: Clean regularly. (Corrected on Site) 37. Contam. prevented during food prep., storage, display. 3.25 - Food Storage - Clean and Dry Location - This is a Non-Critical item Observation: Water bottles, Arizona iced teas, and marinara sauce cans stored on floor. Corrective Action: All food items must be stored a minimum of 6 inches off of floor. 999. General Comments 999 - Comments Observation: Quat sanitizer 250 to 300 ppm. Walk in freezer -4 degrees F. Drink cooler 36 degrees F. Sandwich cooler 36 degrees F. Hot hold breaded chicken sandwich 136 degrees F. Cold hold shredded mozzarella cheese 41 degrees F. Drad & Person in Charge (Signature) Date 04/08/2024

Inspector (Signature)

Date

04/08/2024